

#### AMENDMENTS TO THE CLAIMS:

Claims 19-20 and 23-24 are canceled without prejudice or disclaimer. Claims 18, 21-22 and 26-28 are amended. Claims 37-38 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-17. (Canceled)

Claim 18. (Currently amended) An isolated polypeptide which has amylase activity and has an amino acid sequence which comprises:

a) a sequence having at least 90% identity to a catalytic core sequence encoded by a DNA sequence present in a plasmid in *E. coli* DSM 16113 ;

b) a sequence having at least 90% identity to the sequence as shown in positions 1-439 or positions 1-566 of SEQ ID NO: 2;

or

c) a sequence encoded by a nucleic acid sequence comprising the nucleotides 146-1462 of SEQ ID NO: 1 .

Claims 19-20. (Canceled)

Claim 21. (Currently amended) The polypeptide of claim 18, comprising an amino acid sequence which has at least 95% identity with the sequence as shown in positions 1-439 or position 1-566 of SEQ ID NO 2.

Claim 22. (Currently amended) The polypeptide of claim 18, comprising an amino acid sequence which has at least 98% identity with the sequence as shown in positions 1-439 or position 1-566 of SEQ ID NO 2.

Claims 23-24. (Canceled)

Claim 25. (Previously presented) The polypeptide of claim 18 wherein the amino acid sequence further comprises a carbohydrate-binding domain.

Claim 26. (Currently amended) A vector comprising the polynucleotide of claim 36 operably linked to one or more control sequences that direct the production of the polypeptide in a suitable host.

Claim 27. (Currently amended) An isolated transformed host cell comprising the vector of claim 26.

Claim 28. (Currently amended) A method for producing an amylase, which comprises  
a) cultivating the host cell of claim 27 under conditions appropriate for expression of amylase, and  
b) recovering the amylase.

Claim 29. (Previously presented) A dough composition which comprises flour and the polypeptide of claim 18.

Claim 30. (Withdrawn) A process for preparing a dough-based product, comprising adding the polypeptide of claim 18 to a dough, leavening, and heating the dough.

Claim 31. (Withdrawn) The process of claim 30 which further comprises adding an exo-acting amylase to the dough.

Claim 32. (Withdrawn) The process of claim 31 wherein the exo-acting amylase is a maltogenic alpha-amylase.

Claim 33. (Withdrawn) A process for preparing a dough-based product, comprising adding a first and a second amylase to a dough, leavening, and heating the dough, wherein:

g) the first amylase retains more than 50% activity after 15 min incubation at 62°C in 50 mM sodium acetate, 1 mM CaCl<sub>2</sub>, pH 5.7, and has an amino acid sequence comprising a catalytic module and carbohydrate-binding module, and

h) the second amylase is an exo-acting amylase.

Claim 34. (Withdrawn) The process of claim 33 wherein the first amylase is derived from a fungus.

Claim 35. (Withdrawn) The process of claim 33 wherein the second amylase is a maltogenic alpha-amylase.

Claim 36. (Previously presented) A polynucleotide comprising a sequence which encodes the polypeptide of claim 18.

Claim 37. (New) The polypeptide of claim 18, consisting of the amino acid sequence as shown in positions 1-439 of SEQ ID NO: 2.

Claim 38. (New) The polypeptide of claim 18, consisting of the amino acid sequence as shown in positions 1-566 of SEQ ID NO: 2.